Tricity

Cooker
Operating Instructions

IMPORTANT

PLEASE READ THIS INSTRUCTION BOOK BEFORE USING THE APPLIANCE

HOW TO OPERATE YOUR COOKER

Dear Customer,

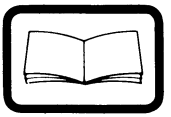
Buying a new oven isn't something you do often and whether you've been cooking for many years or this is your first oven, please read these instructions carefully.

They are designed to help you get to know your new oven and to achieve the best possible results. It may take a while to adapt to using the new features.

Don't forget, technology is constantly changing our lives and this is illustrated in new oven design. Hence, controls are more precise, insulation is better and efficiency is improved to name but a few. All of these things can lead to a variation in cooking times and temperatures from those you may be used to. To avoid disappointment please check with the recommendations given in this leaflet.

It is most important that this instruction book be retained with the appliance for future reference. Should the appliance be sold or transferred to another owner, or should you move house and leave the appliance, always ensure that the book is supplied with the appliance so that the new owner can be acquainted with the functioning of the appliance and the relevant warnings. Please ensure that you have read the whole instruction book before using the appliance and that you follow the recommendations given.

WARNINGS - ELECTRIC COOKERS



Important
Please read this Instruction Book before using the appliance

IT IS MOST IMPORTANT THAT THIS INSTRUCTION BOOK SHOULD BE RETAINED WITH THE APPLIANCE FOR FUTURE REFERENCE. SHOULD THE APPLIANCE BE SOLD OR TRANSFERRED TO ANOTHER OWNER, OR SHOULD YOU MOVE HOUSE AND LEAVE THE APPLIANCE, ALWAYS ENSURE THAT THE BOOK IS SUPPLIED WITH THE APPLIANCE IN ORDER THE THE NEW OWNER CAN BE ACQUAINTED WITH THE FUNCTIONING OF THE APPLIANCE AND THE RELEVANT WARNINGS. PLEASE ENSURE THAT YOU HAVE READ THE WHOLE INSTRUCTION BOOK BEFORE USING THE APPLIANCE AND THAT YOU FOLLOW THE RECOMMENDATIONS GIVEN.

THESE WARNINGS ARE PROVIDED IN THE INTERESTS OF YOUR SAFETY. YOU MUST READ THEM CAREFULLY BEFORE INSTALLING OR USING THE APPLIANCE.

- ▲ This appliance is designed to be operated by adults only. Children should not be allowed to tamper with the controls or play with or near the product.
- ▲ Any installation work must be undertaken by a qualified electrician or competent person. This appliance must be installed according to the instructions supplied.
- ▲ Any electrical work required to install this appliance should be carried out by a qualified electrician or competent person.
- ▲ Do not try to move the appliance by pulling the door handles. Refer to installation instructions.
- ▲ It is dangerous to alter the specifications or modify the product in any way.
- ▲ This product should be serviced by an authorised Service Engineer and only genuine approved spare parts should be used. Details of servicing arrangements are supplied with the appliance.
- ▲ Under no circumstances should you attempt to repair the appliance yourself. Repairs carried out by inexperienced persons may cause injury or more serious malfunctioning. Refer to your local Service Centre. Always insist on approved spare parts. Details of servicing arrangements can be found in this instruction book.
- ▲ Always ensure that all control knobs are in the 'off' position when not in use.
- ▲ Take great care when heating fats and oils as they will ignite if they become too hot.
- ▲ For hygiene and safety reasons this appliance should be kept clean at all times. A build-up of fats or other foodstuffs could result in a fire.
- ▲ Do not leave utensils containing foodstuffs e.g. fat or oil in or on the appliance in case it is inadvertently switched on.
- ▲ This product has been designed for cooking edible foodstuffs only, and must not be used for any other purposes.
- ▲ Always switch off the isolator switch at the cooker point and allow the appliance to cool before any maintenance or cleaning work is carried out.
- ▲ Only clean the appliance in accordance with the instructions given in this book.
- ▲ This appliance is heavy and care must be taken when moving it.
- ▲ Cookers and hobs become very hot with use, and retain their heat for a long period of time after use. You must therefore take care when using the

appliance, supervise children at all times and do not allow them to touch the cooker or hob surface or be in the vicinity of the appliance until it has cooled after use.

- ▲ Ensure that all packaging, both inside and (where applicable) outside the appliance is removed before the appliance is used.
- ▲ If you use a saucepan which is smaller than the heated area on the hob the handle may become hot. Ensure that you protect your hand before touching the handle.
- ▲ Never cook directly on the hob surface without a saucepan/cooking utensil. Never place plastic or any other material which may melt on the hob surface or in the oven itself.
- ▲ Always carefully lift saucepans on and off the hob. This will prevent accidents caused by spillage and will also keep cleaning to a minimum. Similarly ensure saucepans and cooking utensils are large enough to contain foods and prevent spillage and boil overs.
- ▲ Unstable or misshapen pans are dangerous and should not be used on the hotplate as unstable pans may tip or spill and cause an accident. You must follow the recommendations for saucepans given in this book.
- ▲ For ceramic hobs – Do not use the appliance if the ceramic glass is damaged. Contact your Service Centre. Details supplied in this book.
- ▲ Do not place heavy weights on the ceramic glass.
- ▲ Always use oven gloves to remove and replace the grill pan handle when grilling. Do not leave the handle in position when grilling as it will become hot.
- ▲ Always support the grill pan by holding the handle when it is in the withdrawn or partially withdrawn position.
- ▲ Always ensure that all vents (where fitted) are left unobstructed to ensure ventilation of the oven cavity.
- ▲ Never line any part of the appliance with aluminium foil.
- ▲ Ensure that the anti-tip oven shelves are put in place in the correct way. (See instructions). Take care when removing items from the oven to avoid spillages and burns.
- ▲ Always stand back from the appliance when opening the door to allow any build up of steam or heat to release.
- ▲ Keep feet and legs clear when opening the oven door.
- ▲ Do not use the trivet and the grilling grid in the grill pan/meat tin together.
- ▲ Only oven-proof dishes are to be stored in the drawer underneath the oven. (Where applicable) Do not store combustible materials.
- ▲ Do not place sealed cans or aerosols inside the oven. They may explode if they are heated.
- ▲ Do not stand on the appliance or on the open oven doors.
- ▲ Do not hang towels or dishcloths from the appliance handles. They are a safety hazzard.
- ▲ Do not use this appliance if it is in contact with water. Similarly never operate it with wet hands.

Never use hotplates without a pan.

- ▲ If you are unsure about any of the meanings of these warnings contact the Tricity Customer Relations Centre. Telephone Number 0992 469080

CONTENTS

	Page
Warnings to Users	2
Installation	6
Before Use	6
Manual Control	6
Reversible Main Oven Door	7
The Controls	8
The Ceramic Hob with TRICITY HALOGEN HEAT (where applicable)	9
The Ceramic Cooking Panel	9
Your Questions Answered	10
The Radiant Hob	12
Saucepans	12
The Hob Lid	12
Operation of the Heated Areas	13
The Grill	14
The Second Oven	15
Warming Compartment	15

CONTENTS

	Page
The Main Fan Oven	16
Timer Control	23
Cleaning	26
Cleaning the Ceramic Hob	26
Cleaning the Grill	28
Cleaning the Second Oven	29
Cleaning the Main Oven	29
Stay Clean Liners	30
Cooking	30
Cleaning	30
Oven Cooking Chart	31
Instructions for Cooking a Complete Meal	32
Customer Service Centres	33
Help us to Help You	35
Before Calling a Service Engineer. Checklist	36
Rating Plate	BACK COVER

INSTALLATION

Connection to the electricity supply must be made by a competent electrician, using a suitable double pole switch. Ensure that the cooker is standing level.

The cable connecting the electricity supply to this appliance must have conductors of sufficiently high cross-sectional area to prevent overheating and degradation.

Six square millimetres (6.0mm^2) is the minimum recommended cross-sectional area. The cord should also be routed away from potentially hot areas.

The appliance must be protected by a suitably rated fuse or circuit breaker. The rating of the appliance is given on the rating plate.

WARNING: THIS APPLIANCE MUST BE EARTHED

POSITIONING THE COOKER

To move the cooker, open the top compartment door and raise the cooker by lifting the inside top of the compartment. Do not move the cooker by pulling the door or door handle.

The cooker has rollers fitted to the rear to assist when moving the cooker. Always ensure that the appliance is cool before attempting to move it.

The cooker has adjustable feet fitted to assist in positioning the cooker and is designed to fit between kitchen cabinets spaced 500mm (20 in) apart. The space either side need only be sufficient to allow withdrawal of the cooker for servicing. It can be fitted with cabinets on one or both sides as well as in a corner setting. It can also be situated as a free-standing model.

Adjacent side walls which project above hob level, should be protected by heat resistant material, but in any case should not be nearer to the cooker than 75 mm (3 in). Any overhanging surface or cooker hood should not be nearer than 685 mm (27 in) above the hob.

WARNING

DO NOT USE THE HOB IF ANY PART OF THE SURFACE OF THE CERAMIC GLASS PANEL IS DAMAGED OR CRACKED. Switch off at the electricity supply and contact your Customer Service Centre. Details are given at the back of this book.

BEFORE USE

Record the model and serial numbers on the back of this leaflet.

Please ensure that any protective film and all packaging has been removed from the cooker before switching on.

Allow all the heated areas to run for a short period of time. If the odour emitted during the initial burning off is unpleasant, it may be necessary to open a window for ventilation.

When the appliance has cooled, apply a thin coating of Cleaner Conditioner to the ceramic glass panel. This will not only protect the surface, but also make it easier to clean after use (page **2**).

DURING USE

This cooker has passed all the approved temperature and safety requirements. However, when using various parts of the cooker, certain areas may become hot.

There is a safety device which prevents the controls overheating. If the grill or second oven cuts out during use, turn off the controls and allow to cool. The grill and second oven should then operate normally.

MANUAL CONTROL

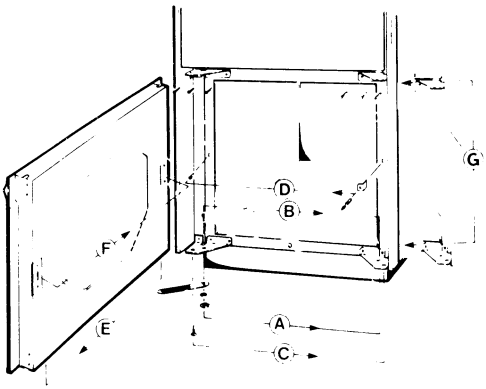
If your cooker is fitted with a timer control and the oven indicator light does not glow when the oven control dial is turned on, it is most likely that the cooker is set for automatic cooking.

To return the cooker to manual operation see page **22**

REVERSIBLE MAIN OVEN DOOR

Tools required are one crosshead (pozidrive) screwdriver and one small adjustable spanner.

The main oven door of the cooker can be changed from left to right-hand hinging, if required. This is a reasonably simple operation if carried out in accordance with these instructions.



1. Open main oven door.
2. Remove main oven door stay by sliding the clip off the door stay securing pin on lower hinge bracket. (If this seems difficult a mirror may be laid on the floor immediately below the lower hinge bracket.) **(A)**.
3. Using a small adjustable spanner, remove lower hinge pin while supporting oven door. **(C)**.
4. Remove door.
5. Invert the door and remove the spring clip washer and door stay from the slider pin. Reposition the door stay washer and clip on the other slider pin. **(E)**.
6. Remove left hand blank plate and latch. Transfer blank plate from right hand to left hand side. Fit latch and blank plate to right hand side of door. The door latch can now be fitted to the left-hand side of the door. **(F)**.
7. Fit the two hinge brackets supplied to the right hand side. The bracket with the hinge pin goes to the top right-hand side of the cooker. **(G)**.
8. Lift out door stay securing pin and locate it in opposite lower hinge bracket. **(B)**.
9. Remove the top and bottom left-hand hinge brackets.
10. Before refitting the door, remove the door catch striker and plate from the right-hand side of chassis, and remove blanking screw from the left-hand side of the chassis, and interchange their positions, do not fully tighten the striker at this stage. **(D)**.
11. To refit the door, engage the top of the door onto the upper right-hand hinge pin, and secure the bottom by screwing in the lower hinge pin through the right-hand lower hinge bracket. **(C)**.
12. Engage door stay with door stay securing pin on right hand lower hinge bracket, make sure that the washer is placed between door stay arm and clip, slide clip into place over door stay securing pin. Again, a mirror may help during this process. **(A)**.
13. Final adjustment:– to ensure door closes correctly, slowly close the door to centralise the catch, carefully open the door and tighten the catch.
14. Open door to check operation.

This appliance complies with the Radio Interference requirements of EEC Directive 82/499/EEC.

THE CONTROLS

Front left hotplate

Back left hotplate

Back right hotplate

Front right hotplate

The full grill

The centre section grill

THE CERAMIC HOB WITH TRICITY HALOGEN HEAT (where applicable)

Your TRICITY HALOGEN HEAT ceramic hob will introduce you to a form of hob cooking which is new and truly revolutionary, combining the benefits of conventional elements and TRICITY HALOGEN HEAT. The TRICITY HALOGEN HEAT area has special tungsten halogen lamps, which transmit heat very efficiently upwards through the ceramic glass. TRICITY HALOGEN HEAT - cooking by light - can be seen to be on, even at the lowest setting. It's controllable, fast and responsive.

The variety of sizes of heating areas provide the flexibility of obtaining the most economical use of the hob.

You will be delighted with the way the hob boils, fries, simmers, with the way it assists in keeping your pans clean; the way it prolongs their life . . . but above all, the utter cleanliness of cooking and of the hob itself will make your cooker one of the most treasured appliances in your kitchen. It is, however, important that you realise that old-fashioned methods of cleaning and care, suitable though they may be for ordinary hobs, are just not suitable for so revolutionary a unit. May we therefore ask you to study these instructions and to follow the recommendations on care and cleaning, even though they may mean a change in your usual methods. You will find the care and cleaning different - but so rewarding.

THE CERAMIC COOKING PANEL

The smooth ceramic glass panel is non-porous and durable. Beneath is a TRICITY HALOGEN HEAT area, located under a decorative oval area on the surface and 3 conventional elements, each one located under a decorative circular area on the surface.

The TRICITY HALOGEN HEAT control knob has six positive settings between 1 and 6 to give consistent heat outputs each time a different heat setting is selected.

The conventional element controls have infinitely variable settings, and are marked from 0-5.

Both are designed to cover all methods of cooking.

A neon indicator light glows when a hob control is switched on and serves as a reminder to turn the control switch back to off when cooking is complete.

NOTES

1. Intermittently the elements may be seen glowing through the ceramic surface when the heated area is on.
2. Before using the hob, always ensure the ceramic surface and the saucepans are clean and dry.
3. Saucepans may be rested on the unheated areas when cooking is complete, prior to serving the food.

HOB INDICATORS

Each cooking area on the ceramic hob has an indicator light. When this glows it is a warning that the cooking area is still hot. The indicator light will go out as soon as the cooking area is cool.

SAUCEPANS

Saucepans should have smooth, flat, non-reflective bases and be approximately the same size as the heated area. This will achieve the best cooking results and the most economical use of electricity.

Pans should be lifted onto and off the heated areas and not slid across the surface since this in time may scratch the surface finish of the hob. This also applies to pans with aluminium bases to avoid metal marks. Such marks are easily cleaned, provided they are removed immediately, and are not allowed to bake onto the surface for long periods.

Ensure that new pans are well scrubbed

to remove any rough edges and take off any deposits left from manufacture.

Any guidelines or recommendations given by the saucepans or cooking utensils manufacturer should be followed.

SIZES

Pans should be approximately the same size as the cooking area – up to 225 mm (9in) diameter saucepans on a nominal 180 mm (7in) heated area.

If smaller pans are used on the TRICITY HALOGEN HEAT area, care should be taken as the handles may get hot. Do not allow saucepans to touch or overlap the trim around the edge of the hob.

SPECIALIST PANS

Pressure cookers, preserving pans, etc. should comply with the recommendations for normal saucepans given above, e.g. traditional round bottomed woks are not suitable for use even with a stand, but woks with flat bases are available and do comply with the recommendations.

SAFETY DEVICE

Built into the hob is a safety device (or thermal limiter) which protects the ceramic glass from overheating. The thermal limiter will operate if you use pans which are not ideal, for example, concave based pans with shiny reflective bases, or grooved bases, the safety device can cause the heated area to switch on and off during cooking, particularly at maximum setting. This causes no harm to the hob, it just means food will take a little longer to cook, but to prevent unneccessary switching on and off, turn down from maximum to a lower setting, or use boiling water in the pan at the start of cooking.

NOTES

1. Very thin badly dented and distorted pans, particularly with uneven bases should not be used.
2. It is inadvisable to leave an empty pan on a heated area.
3. Never place a utensil with a skirt (e.g. a bucket) on a heated area.
4. Occasionally the heated areas may be seen to switch on and off while cooking at the higher settings. This is due to a safety device which protects the glass from overheating and can be caused by the use of an unsuitable pan. If this happens the TRICITY HALOGEN HEAT heated area indicator light will also switch on and off.

Never use hotplates without a pan.

YOUR QUESTIONS ANSWERED

What happens if I leave an uncovered heated area "on" for a longer period?

This has been taken care of by incorporating a built-in safety device. If, for example, any of the heated areas are left on and uncovered, a thermal limiter will ensure that heat build-up is insufficient to cause any adverse effects. After several minutes at maximum setting the device switches the element off and on continually until the control switch is reset by the user.

Can I cook on the ceramic panel itself?

No, it is not advisable.
You can damage the surface and you will only make more cleaning.

Can I use asbestos mats or aluminium foil?

No, Asbestos mats, aluminium foil and aluminium foil dishes on the hob itself offer no cooking advantages and they can damage the ceramic glass surface. Never place plastic or similar material, which might melt, on a heating area.

Can I use the hob as a chopping board?

Please, no! In time, you would scratch the surface, making it more difficult to clean. For the same reason, it is better to

'lift' pots and pans onto the heated areas rather than to slide them.

What do I do with 'spills'?

Allow the hob to cool before cleaning. Remove spills with a clean, damp cloth (no detergent). If there is detergent in the cloth, you may leave a layer of soil-laden detergent on the hob surface which can result in discolouration next time the area is switched "on". This is why dischcloths or washing-up sponges should not be used. If it happens the special Cleaner-Conditioner provided will remove it.

In particular, sugar solutions e.g. jams and syrups must be removed from the hob before the syrup has set and become hard, otherwise subsequent damage of the glass ceramic surface will occur.

THE RADIANT HOB (where applicable)

USE OF THE HOB

The hotplates give rapid heat and are fast boiling. The control switches provide a very flexible control from slow simmer to fast boil. The highest number is the hottest setting. These switches have intermediate positions.

The numbers do not denote any set temperature, but after using the hob a few times no difficulty will be experienced in selecting an appropriate setting.

The control knobs can be turned in either direction to vary the heat setting; turn the control knobs to the highest setting for fast cooking.

To reduce the heat to cook more slowly or simmer, choose a lower setting although this will vary with the size and type of saucepan, the quantity and type of food and whether or not a lid is used.

Never use hotplates without a pan.

SAUCEPANS

For fastest, most economical cooking, we recommend pans with flat bases and close fitting lids. The saucepans should cover the hotplates as much as possible – up to 225 mm (9") diameter saucepans on a nominal 180 mm (7") hotplates. If using larger diameter pans, only use pans with ground bases. Damage may occur to the hob if large preserving pans or fish kettles are places across two hotplates. Saucepans should be lifted onto and off hotplates and not slid on, since this may in time scratch the surface finish of the hob.

Never leave the hotplates on for long periods when not covered with a pan ... never place a utensil with a skirt on the hotplate e.g. a bucket ... never use an asbestos mat, or line the spillage tray with aluminium foil.

Any guidelines or recommendations given by the saucepan or cooking utensil manufacture should be followed.

THE HOB LID

Where a lid is fitted it should be parked in the fully open position whilst the hob is in use.

Before closing the lid the hob should be allowed to cool. Make sure that all control switches are in the 'off' position and that the hob indicator neon is off.

A safety device fitted to the cooker will prevent the hob from operating when the lid is closed, however, if any of the hob controls have been left on the hob will operate as soon as the lid is lifted. Before lifting the lid, remove any spillage from the cover.

TO RAISE THE HOB

The hob is hinged to facilitate easy cleaning of the spillage tray.

Lift the hob using the tool provided and secure in a raised position by means of the support arm, where fitted. Cleaning of the under side of the hob and spillage tray can now be carried out.

The plated hotplate trims may be removed for cleaning, but the hotplate spider supports should not be removed.

OPERATION OF THE HEATED AREAS

1. Place the saucepans with contents onto the cooking area and turn the control switch to an appropriate setting. The highest setting will allow the maximum amount of heat to be transferred to the pan for initial fast boiling or heating, but it is important to be guided by any particular recommendations given in the saucepan manufacturer's instructions regarding the use of heat settings to suit the type of pan. Close fitting lids on the saucepans will ensure faster results.

2. To select a setting for simmering after initial fast boiling or heating, or for slower cooking, turn to a lower position. The numbers do not denote any set temperature, but after using the hob a few times, no difficulty will be experienced in selecting an appropriate setting, although this may vary with the type and quantity of food, the size and type of saucepan and whether or not a lid is used.

SPECIAL FRYING NOTE

For safety purposes when deep fat frying, fill the pan only one-third full of fat or oil, do not cover the pan with a lid and do not leave the pan unattended.

In the unfortunate event of a fire, leave the pan where it is, turn off the heat if it is safe to do so. Place a damp cloth or correct fitting lid over the pan to smother the flames. Do not use water on the fire. Leave the pan to cool for at least 30 minutes. Do not leave fat or oil in the frying pan on the hob to store it, in case the hob is inadvertently switched on.

THE HIGH SPEED GRILL

The whole area of the grill can be used for grilling and toasting large quantities or the centre section only for cooking smaller quantities of food.

The grill door must be left open during grilling. The grill will only operate if the second oven temperature control is at the off position.

OPERATION OF THE WHOLE GRILL

To operate the grill turn the grill control clockwise from the 'O' position.

For grilling and toasting, the control should normally be turned to 5 for initial pre-heating of 2 minutes and then adjusted as necessary. The pre-heating may be increased to 6-9 minutes when flash grilling blue, rare or medium steaks.

As this is a high speed grill, when grilling fatty foods it is advisable to lower the position of the pan under the element and/ or reduce the setting, after initially sealing the outside of the food, to help prevent splashings of fat onto the grill element.

When grilling meat using the lower runner positions, the trivet from the meat tin may be used in the grill pan instead of the grilling grid, to prevent excess fat splashing.

OPERATION OF THE CENTRE SECTION GRILL

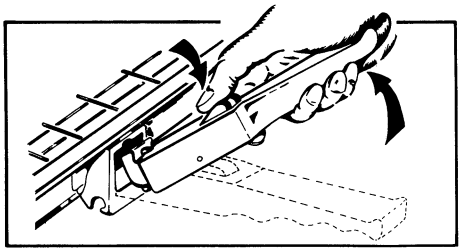
This is the area in the centre of the grill.

To operate turn the grill control anti-clockwise from the 'O' position.

For all grilling and toasting, the control should normally be turned to '5' for the initial pre-heating of 3 minutes and then adjusted as necessary.

The pre-heat may be increased to 10-13 minutes when flash grilling blue, rare or medium steaks.

For convenience and flexibility of use e.g. cleaning, storage and as use as a meat tin in the second oven, the grill pan is supplied with a removable handle in the interests of safety, it is suggested that when the grill pan is removed from the cooker whilst containing hot contents, it is firmly gripped using the grill pan handle and steadied at the side with the other hand using an oven glove. To attach the handle press the knob on the top and pivot the handle downwards. Reverse this action to remove the handle.



POSITIONING THE GRILL PAN

The grill pan is placed on the shelf, ensuring that the cut out on the underside of the handle bracket locates over the front edge of the shelf.

When attached the shelf provides support for the grill pan.

The runners in the grill compartment side panels provide alternative grilling positions, in addition, there is a reversible grid within the pan.

When toasting bread we suggest that the upper runner positions are used with the grid in either position. This is dependent on the thickness and freshness of the bread and the grid position must be adjusted to suit.

Do not line the grill pan, grid or trivet with aluminium foil. It is advisable not to leave food, i.e. fat or oil in the meat pan or grill pan on the cooker, in case the cooker is inadvertently switched on.

The pan may be stored in this compartment with the handle removed.

When the second oven is in use, the grill cannot be used.

THE SECOND OVEN

The second oven is the small oven, it is thermostatically controlled and can be used for cooking dishes on a smaller scale e.g. a maximum of 12 queen cakes or scones on one baking tray. If desired small joints which require slow roasting can be cooked in this oven. The oven is heated by an element at the top of the compartment, and a lower element under the base of the compartment.

USE OF THE SECOND OVEN

1. Before cooking in the oven ensure that the grill splash tray/deflector is in position.
2. This oven is supplied with a withdrawable, non-tip shelf. Most cooking in the oven must be carried out on this shelf placed on the lowest runner.
3. Care should be taken not to place food too close to the grill element - there should always be at least 2.5cm (one inch) between the top of the food and the element. When cooking cakes, pastry, scones, bread, etc., place the tins or baking trays directly below the grill element.

To allow adequate heat circulation, baking tins and dishes should not be placed against the back of the oven.

Do not place delicate food or dishes on the floor of the compartment. Where necessary, it is advisable to stand dishes on baking trays to avoid spillage onto the floor of the compartment.

4. **Most foods are cooked at lower temperatures in the small second oven than conventional ovens.**
5. To operate the second oven turn control in a clockwise direction to the temperature required for cooking. The indicator light will glow until the temperature selected is reached and then go out. It will cycle **on** and **off** periodically during cooking showing that the temperature is being maintained.
6. Do not line any part of the compartment with aluminium foil.
7. The oven is vented through the back of the cooker. Under certain conditions when moisture is present, steam will be visible from the vent. This is quite normal and prevents a build-up of steam which would otherwise occur inside the oven.

WARMING COMPARTMENT

The grill/second oven compartment on the cooker is ideal for warming dishes and keeping food hot. Lower settings on the second oven control dial should be used.

THE MAIN FAN OVEN

1. The oven door should be opened by pulling the handle at the top and closed with a gentle push.
2. Before switching the oven 'on', arrange the shelves in position. There are up to three shelves provided to allow for bulk baking on a maximum of three levels at any one time. The even heat distribution in the oven allows most dishes to be cooked equally well on any shelf position. The shelf positions are numbered from the bottom upwards.
3. It is recommended that when baking larger quantities, and all three shelves are being used, the shelves should be evenly spaced to suit the load being cooked. A slight increase in cooking time may be necessary.
4. If cooking only one or two dishes it is preferable that they are placed centrally on separate shelves. This gives better heat distribution and more even cooking.
5. The shelves have an anti-tilt device fitted which is effective provided the shelves are fitted with the straight rods uppermost and the forms to the back of the oven.
6. Generally, lower oven temperatures are required when cooking in the fan oven than conventional ovens. A guideline is to reduce the temperature by 20-25°C when using recipes from general cookery books, or check with the temperature recommendation for a similar recipe in the Tricity Cookery Book supplied with the cooker.
7. To operate the fan oven, turn the control to the required temperature. The oven indicator light will glow until the oven has reached the desired temperature and then go out. It will cycle **ON** and **OFF** during the cooking time, showing that the temperature is being maintained. The oven fan will operate continuously while the oven control is set at a temperature.
8. The oven is vented. Under certain conditions steam will be visible from the vent. This is quite normal and prevents an excessive build up of steam which would otherwise occur inside the oven.
9. The use of oven thermometers are not recommended as they do not give accurate termperature readings and, therefore, can give misleading information.
10. DO NOT line any part of the oven with aluminium foil.

IMPORTANT NOTE:

Baking trays or oven dishes should not be placed directly against the grid covering the fan at the back of the oven.

DEFROSTING THE FAN OVEN

When the defrost switch is on, the fan only operates i.e. without heat. This enables some foods to be defrosted more quickly than conventional methods due to the fast circulating air in the oven, although the actual speed of defrosting will be determined by the ambient temperature.

The type of foods suitable for thawing without heat are delicate frozen foods to be served cold, such as fruit, cream, fresh cream or butter-cream filled cakes and gateaux, cakes coated with icings, frostings or chocolate, cheesecakes, quiches, pastries, biscuits, scones, bread and other yeast products such as doughnuts, buns and croissants, etc.

Faster defrosting of bread and plain cakes may be carried out with heat, using the lower temperature settings, (80-90°C) on the oven control, although food may go stale more quickly if thawed in this way. Small cooked pastry items, e.g. tarts, pies, sausage rolls and mince pies can be heated through without thawing first. Place into a cold oven set at 190/200°C for 20-40 minutes, depending on the quantity, size and required serving temperature.

It is normally preferable to thaw fish, meat and poultry slowly in the refrigerator. However, this process can be accelerated by thawing in the fan oven without heat using the defrost feature:-

Small or thin pieces of frozen fish or meat items such as fish fillets, frozen peeled prawns, cubed or minced meat, sliced meats such as liver, thin chops, steaks etc., will be defrosted in 1-2 hours. The frozen food should be placed in a single layer where possible and if necessary turned over halfway through the defrosting process.

Joints of meat and poultry **MUST BE THAWED THOROUGHLY BEFORE COOKING**. A 1½kg (3lb) oven-ready chicken may be thawed in approximately 5 hours using the defrost feature and the giblets must be removed as soon as possible during the thawing process.

Faster defrosting can be carried out using the lower temperatures on the oven control dial (80-90°C) when the chicken will be thawed in 2-2½ hours, removing the giblets after 1-2 hours.

These methods of defrosting meat and poultry using the fan oven are only applicable for joints up to 2kg (4lb) in weight and **ALWAYS COOK THOROUGHLY IMMEDIATELY AFTER THAWING**.

A medium sized casserole or stew can be thawed without heat using the defrost feature in 3-4 hours. However, if time is short, the casserole may be reheated without thawing first. Place into a cold oven set at 180-190°C for 1¾ - 2½ hours, depending on the size and shape of the container. It will be necessary to stir or break up the contents during the heating process.

NOTE

Care must always be taken when handling foods in the home. Always follow the basic rules of food hygience to prevent bacterial and microbial growth and cross contamination when defrosting, preparing, cooking, cooling and freezing foods.

THERMAL GRILLING IN THE FAN OVEN
(using the grilling grid provided)

Thermal grilling (by hot air) in the fan oven with the door closed offers an alternative method of cooking food items normally associated with conventional grilling.

Kebabs, fish, chops and sausages may be thermal grilled in the fan oven using the special grid where provided. Varied and/or bulk loads of food such as chicken portions or mixed grill may be successfully cooked. This would require constant attention if grilled conventionally but since the food is heated from all round by the hot circulating air, this is unnecessary; very little or no attention is required.

When more than one load of food is required for grilling it is generally more economical to thermal grill in the fan oven. By utilising the oven to cook the rest of the meal at the same time further savings may be made.

Alternative textures and flavours can be developed and as cooking times are less critical when thermal grilling, foods do not spoil or burn so quickly. In addition, as there is no radiant heat, the cooking process is more gentle with less splattering of fats/juices from the food.

THE GRID

The grilling grid supplied has been specially designed to be suitable for both conventional and thermal grilling. The grid fits into the grill pan or roasting tin (where supplied) and should be used in the 'high' position for thermal grilling. Food is placed onto the grid and hot air circulates around the food. Vegetable accompaniments such as mushrooms, tomatoes and thinly sliced potatoes may be cooked in the tin underneath the grid, remaining moist from the juices dripping from the meat above.

COOKING TEMPERATURES

200°C should be used for most thermal grilling. A lower temperature of 170°C-180°C is recommended when cooking more delicate items such as fish fillets or when utilising the rest of the oven to cook a pudding. Most thermal grilling can be carried out from a cold start. It is only necessary to preheat the oven if cooking steaks when the meat tin and grid should be left in the oven during the preheating period. Only steaks which are required medium or well done should be cooked by thermal grilling. Rare steaks should be cooked conventionally under the radiant grill.

COOKING TIMES

Due to the absence of radiant heat, food generally takes a little longer to cook when thermal grilling in the fan oven compared with conventional grilling. However, the advantage is that larger loads can be cooked at the same time.

A general guide to cooking times is given below but these times may vary slightly depending on the thickness and quantity of the food.

200°C

Chops - pork/lamb	35-45 min
Sausages - large	25-30 min
Steaks - medium/well done	15-20 min
Chicken portions	35-45 min
Beefburgers	15-20 min

170-180°C

Fish - small whole fish, i.e. trout or fillets	10-15 min
Bacon	35-45 min
Liver	35-40 min
Sausages - small	35-40 min
Kidneys	35-40 min
Toasted Sandwiches	15-20 min

Below are recommendations for cooking a breakfast and mixed grill by thermal grilling using the grilling grid.

Breakfast

Tomatoes
Mushrooms
Toast
Chipolata Sausages
Bacon

Oven Temperature:	200°C
Time:	20 min

1 Halve the tomatoes and place in the meat tin with the mushrooms.
2 Spread slices of bread on both sides with either butter or white fat.
3 Place the grid in position. Cover with bread, sausages and bacon rashers.
4 Thermal grill.

Mixed Grill

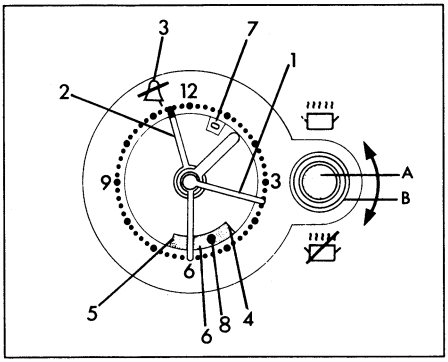
Tomatoes
Banana
Streaky Bacon
Mushrooms
Liver
Kidneys
Lamb Chops
Chipolata Sausages

Oven Temperature:	200°C
Time:	20 min

1 Halve the tomatoes. Quarter the banana and wrap in bacon.
2 Place tomatoes, banana and mushrooms in the meat tin.
3 Place the grid in position, cover with liver and kidneys both wrapped in bacon, lamb chops and chipolatas.
4 Thermal grill.

TIMER CONTROL
(where fitted)

FULLY AUTOMATIC TIMER



A. Inner section of control knob.
B. Outer section of control knob.
1. Clock second hand.
2. Hand for minute minder.
3. Off position for minute minder.
4. Start timer indicator line.
5. Stop time indicator.
6. Cook time.
7. Area indicating completion of automatic programme. When only this area is visible return cooker to manual (see page 22).
8. Dot indicator.

This timer will automatically switch the oven on and off at the selected cook period and off at the selected 'stop' time.
It also includes a clock and minute minder.

CLOCK

The clock will operate even if the automatic control is not being used. If the cooker is switched off at the wall control panel, the clock will stop. It will start again as soon as the cooker is switched on again. To set the correct time of day, push in and turn the inner section, of the knob (A) in either direction until the hands indicate the right time.

MINUTE MINDER

The minute minder gives an audible reminder for any period of cooking up to 55 minutes. It is not part of the automatic control and is operated by the inner section of the knob (A).

To set, do not push in, but turn the knob in either direction until the pointer reaches the desired time period. At the end of the set period, a continuous audible signal will be heard. To cancel, turn the inner section of the knob (A) to the 'Off' position (indicated by the bell symbol 🔔).

AUTOMATIC COOKING

Either the main and/or second oven can be set on the timer control. However, both ovens can only be used on the timer control when the same delay period and cooking time is required for each oven. When the timer control has been set for one oven it is not possible to use the other oven for manual cooking.

When the main oven is set on the timer control, the grill can be operated manually.

When using the timer control for the first time it is advisable to let it operate while you are at home. You will then feel confident to leave a meal to cook automatically in the future.

NOTES

A. Maximum cooking duration is $3\frac{1}{2}$ hours.

B. The delay time plus the cooking period must not exceed 1 hour.

C. Although the automatic timer control and minute minder operate within limits which ensure excellent cooking results, their accuracy is subject to a small variation in the set cooking period. The electric clock keeps accurate time.

Setting the Timer Control

Follow these simple steps:

A. TO SET THE TIMER TO SWITCH 'ON' AND 'OFF' AUTOMATICALLY

OPERATION	NOTES
1. Make sure the electricity supply is switched ON.	
2. Place food in oven.	
3. Check that the clock shows the correct time of day. Adjust if necessary.	*Push in and turn the inner section of the knob* **(A)** *clockwise or anticlockwise as required.*
4. Set the **stop** time. (This must be set first)	*Turn the outer section of the knob* **(B)** *clockwise towards* *indicator* **(5)** *and dot indicator are at the time you wish the food to* **stop** *cooking.*
5. Set the **start** time.	*Turn the outer section of the knob* **(B)** *anticlockwise towards* *to bring the start time indicator line* **(4)** *to the time at which cooking is to start (The* *area shows the cook time.)*
6. Set the oven control to the required temperature.	*The oven indicator light should be* **off**.

When the automatic timed period starts, the oven thermostat light will cycle on and off as usual and the area will gradually disappear giving an indication of the cook time remaining.

B. TO SET THE TIMER TO SWITCH 'OFF' ONLY

Follow points 1-4 previously then:

5. To start cooking immediately.	*Turn the outer section of the knob* **(B)** *anticlockwise until the start time indicator line is exactly in line with the hour hand.*
6. Set the oven temperature control to the required temperature, if the oven is not already on.	

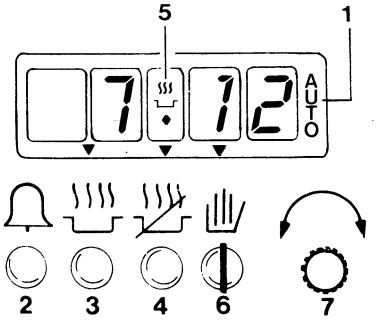
TO RETURN THE COOKER TO MANUAL OPERATION

Follow the steps below to ensure that after use the oven is returned to manual, otherwise it will **not** operate.

At the end of a timed cooking operation only the area will be visible.	*Turn the outer section of the knob* **(B)** *clockwise until the* *area is no longer visible and the dot indicator • is against the stop.*
Turn the oven control on to check that the oven operates manually.	*The oven indicator light will come on.*
Turn the oven control **off**.	

TIMER CONTROL
(where fitted)

FULLY AUTOMATIC TIMER



1. Auto display
2. Minute minder button
3. Cooking hours button
4. Stop time button
5. Cooking symbol
6. Manual selector button
7. Setting knob

This timer will automatically switch the oven on and off to the selected times.

It also includes a clock and minute minder.

The ovens will not operate unless the clock has been set.

CLOCK

The clock will operate even if the automatic control is not being used. If the cooker is switched off at the wall control panel, the clock will stop.

When the electricity supply is first switched on the display will flash both 00 : 00 and auto. Press the manual selector button and the auto symbol will go out and the cooking symbol will light. Press any two of the four buttons and at the same time turn the setting knob in either direction until the correct time is reached. Release the buttons. The oven can now be operated manually.

MINUTE MINDER

The minute minder gives an audible reminder for any period of cooking up to 23 hrs 59 minutes. It is not part of the automatic control.

To set, press the minute minder button, the digital display will read 0.00. At the same time turn the setting knob until the display indicates the interval to be timed, release the minute minder button. The display will now show the time of day. During the operation of the minute minder, the remaining time period can be shown in the display by pressing the minute minder button. The minute minder will sound intermittently, for approximately three minutes at the end of the timed period. The sound can be switched off by pressing any of the buttons.

AUTOMATIC COOKING

When using the timer control for the first time it is advisable to let it operate while you are at home. The displays (see setting the timer control) can be checked to show that it is operating correctly and you will then feel confident to leave a meal to cook automatically in the future.

Either the fan or top oven or both ovens can be set on the timer control. However, both ovens can only be used on the timer control when the same delay period and cooking time is required for each oven. When the timer control has been set for one oven only it is not possible to use the other oven for manual cooking.

When the fan oven is set on the timer control, the grill can be operated manually.

The timer is set by selecting the stop time and length of cooking time required.

NOTES

A. Delay and cook time must not exceed 23 hours 59 minutes.

B. Maximum cooking time that can be set is 23 hours 59 minutes.

Setting the Timer Contol

Follow these simple steps:

A. TO SET THE TIMER TO SWITCH 'ON' AND 'OFF' AUTOMATICALLY

OPERATION	NOTES
1. Make sure the electricity supply is switched ON.	
2. Place food in oven.	
3. Check that the clock shows the correct time of day. Adjust if necessary.	*Press any two buttons at the same time turn the setting knob the correct time is reached. Release the buttons.*
4. Set the LENGTH OF COOKING TIME required.	*Push in the cooking hours button,* *at the same time turn the setting knob until cooking time is entered in the display. Release the button. The auto display will glow.*
5. Set the STOP time.	*Push in the stop button, at the same time turn the setting knob until the time the food is to stop cooking is entered in the display. Release the button. The cooking symbol will go out.*
6. Set the oven control to the required temperature.	*The oven indicator light should be OFF and the auto display will glow.*

When the automatic timed period starts, the oven thermostat light will cycle on and off as usual.

B. TO SET THE TIMER TO SWITCH 'OFF' ONLY

Follow points 1-3 previously then:

5. Set the LENGTH OF COOKING TIME required.	*Push in the cooking hours button, at the same time turn the setting knob until cooking time is entered in the display. Release the button. The auto display will glow.*
6. Set the oven to the required temperature.	*The oven indicator light should be ON.*
7. To check the stop time.	*The stop time can be checked at any time during the cooking period by pressing the stop button. The stop time will be displayed.*

NOTES:

1. The auto display will remain on during an automatically timed period.
2. The time of day cannot be altered whilst the auto symbol is lit.
3. The oven indicator neon will cycle on and off during the cooking time as usual.
4. Once the controls have been set it is possible to check the times which have been set or the remaining cooking time by pressing the appropriate button.
5. At the end of the timed period an audible signal will be heard.
6. A programme may be cancelled by returning the cooking hours to zero (press the counting hours button and at the same time turn the setting knob). Release all buttons. The auto display will now flash. This acts as a reminder to reset the appliance to manual.
7. The cooking symbol will glow whilst the oven is on or if it is in the manual mode.

TO RETURN THE COOKER TO MANUAL OPERATION

Follow the steps below to ensure that after use the oven is returned to manual, otherwise it will **not** operate.

At the end of a timed cooking operation the **auto** light will flash.	*The button will sound for two minutes. To switch off press any button.*
Turn oven control to off position 'O'.	*The auto display will continue to flash.*
Depress the manual selector button.	*The auto display will go out and the cooking symbol will light.*
Turn the oven control on to check that the oven operates manually.	*The oven indicator light will glow*
Turn oven controls OFF.	*No indicator lights should operate.*

CLEANING

THE ELECTRICITY SUPPLY MUST BE SWITCHED OFF BEFORE CLEANING

All exterior surfaces are hard wearing, easily cleaned and impervious to all normal heat and spillage encountered during cooking. Vitreous enamel can be chipped by a hard blow and reasonable care should be exercised. The exterior surfaces including the oven doors should be cleaned using a little detergent in hot water, and polished with a soft cloth.

Mirrored finishes on control panels and oven doors will continue to look as good as new if they are cleaned with spray liquid kitchen cleaners or mirror/kitchen cleaners e.g. 'Windolene Plus', 'SOS spray cleaner', 'SOS glass cleaner' or 'Jif Spray n' foam . **DO NOT** use oven cleaners or furniture polish as they will leave permanent marks on the mirrored finish. Similarly cleaners which contain bleach should not be used as they may dull the surface. Harsh abrasives may also affect the finish and should not be used. When removing parts of the cooker for cleaning, we recommend that they are not subjected to thermal shock, i.e. do not plunge a very hot grill pan or meat pan into warm or cold water.

Note:

Before using any proprietary oven cleaner, ensure that it is suitable for application on polished surfaces, e.g. chromium, anodized aluminium, stainless steel, vitreous enamel. Certain cleaners may have an adverse effect.

CLEANING THE CERAMIC HOB

Make sure that the glass ceramic surface is cool before applying any cleaning materials.

1. **Save on cleaning time:**

• Make sure the bottom of the utensils and cooking areas are clean and dry.

• Select correct heat settings and use saucepans large enough to accommodate food and liquid to eliminate boilovers and spattering.

• If possible, wipe up food spills and splatters from adjacent heating areas before using areas for cooking.

2. **Daily Care:**

Use Cleaner Conditioner daily. As it cleans, it leaves a protective coating of silicone on the smooth surface which helps prevent scratches and abrasions in which food particles can collect. It also helps prevent build-up of mineral deposits and will make future cleaning easier.

• Apply a dab of Cleaner Conditioner in the centre of each heated area to be cleaned (and for normal cleaning, start with about ⅛ / 5ml (tea) spoon of Cleaner Conditioner and apply more if needed).

• Dampen clean paper towel and clean unit. To remove more stubborn soilage use a slightly dampened non-impregnated plastic or nylon pad specially made for non-stick utensils, e.g. Scotchbrite or Vileda non-stick pan cleaners.

• Wipe off this application with another clean, damp paper towel and wipe dry.

3. **Regular weekly care:**

• Use "Ajax" or "Vim" Powder Cleaner regularly at least two or three times a week to remove any discolouration and build up of deposits, especially in hard water areas. A non-impregnated plastic or nylon pad specially made for non-stick utensils, e.g. Scotchbrite or Vileda non-stick pan cleaners may also be used with the Powder Cleaner for vigorous rubbing.

• Apply Cleaner Conditioner and polish with kitchen paper or a soft dry cloth.

• Any smearing or hazing on the surface may be removed with lightly dampened kitchen paper and polished with a soft dry cloth.

Remember:

- If a wet paper towel is used to remove spillovers from warm cooking areas, be careful to avoid steam burns.
- Never mix different household cleaning products! Chemical mixtures may interact, with objectionable or even hazardous results.
- Do not use a sponge or dishcloth. They may leave a film of soil-laden detergent water on heating area which may turn brown and resemble a discolouration next time area is heated. If that should happen, Cleaner Conditioner will remove it.

OTHER CERAMIC HOB CLEANING MATERIALS

Do use:

Cleaner Conditioner should be used regularly to clean and protect cooking surface. If you run out, you may temporarily use one or more of these:

1. Jif Cream Cleaner
2. Liquid Gumption
3. Baking Soda as cleaning powder
4. Flash

Do not use:

1. Household detergents and bleaches.
2. Impregnated plastic or nylon pads as these will scratch the surface, e.g. Scotchbrite General Kitchen Scourer, Vileda Super Scourer.
3. Metal Pads; these will scratch and mark, e.g. Brillo Pads, Ajax pads, steel wool pads.
4. Household abrasive powders except where specified; these will scratch depending on the pressure applied in use.
5. Chemical oven cleaners, e.g. aerosols and oven pads. These are caustic cleaners and may etch the surface.
6. Rust stain, bath and sink stain removers as these will mark and etch the surface.
7. 'Delete' polishing cleanser.

How to deal with burned-on spots:

1. Make sure area to be cleaned is cool.
2. The careful use of a stainless steel razor in a patent holder, held at an angle of approximately 30° can be used to remove stubborn soilage from the cooled hob.
3. Use the Cleaner Conditioner and finally wipe the hob clean with kitchen paper or dry cloth.

How to deal with metal marks:

Metal deposit can be identified as grey/brown marks on the ceramic surface and are usually caused by dragging saucepans with aluminium bases, particularly when new, across the ceramic surface.

To avoid such marks, protect the surface of the hob with Cleaner Conditioner and lift the saucepans across the heated areas. Ensure new aluminium saucepans are well scrubbed on the base to remove any rough edges or take off any deposits left from manufacture.

The marks are easily removed, providing they are cleaned off straight away using the recommended cleaners, and are not allowed to burn onto the ceramic surface for long periods.

ABOUT DISCOLOURATION

Discolourations are on the surface, not in it. By following proper care and cleaning recommendations the surface will remain clean and bright.

The cooking surface should be cleaned thoroughly each day to remove all visible soil. Cleaner Conditioner has been especially formulated for this purpose and does an excellent job. Remember, use only as much as is necessary. If used too

generously, a heavy film may be left that will burn on and discolour when the elements are heated.

If, after the use of the recommended materials, there are some persistent stains or marks on the hob, the hob should be cleaned using "Ajax" or "Vim" Powder Cleaner. This will remove any accumulated residue of Cleaner Conditioner and, if applied with a vigorous scrubbing with a non-impregnated plastic or nylon pad for non-stick pans, for at least three to four minutes, it will also take off the film caused by salts and minerals before it has an opportunity to discolour or develop into a problem. If, after following the above instructions, discolouration persists, a paste made up of one part water to three parts Cream of Tartar should be left on the hob overnight. This will remove most discolourations provided they have not been excessively burned on. The paste should be thoroughly washed off afterwards. Finish off with a touch of Cleaner Conditioner, polish to a high lustre and your top will continue to look as good as new.

Any smearing or hazing on the surface may be removed with lightly dampened kitchen paper and polished with a soft dry cloth.

WARNING:

Cleaner Conditioner must be applied regularly after the use of other cleaners, otherwise over a period of time the surface of the ceramic glass will roughen and cleaning will become progressively more difficult. Staining may also occur.

IMPORTANT NOTES:

1. In the event of the hob being scratched, soilage will collect and appear as fine lines. These are not fully removable but can be minimised by the daily use of Cleaner Conditioner. These scratches do not affect cooking performances.
2. **Soilage from sugar solutions, e.g. jams and syrups must be removed from the hob before the syrup has set otherwise subsequent damage of the glass ceramic surface will occur.**
3. Do not place aluminium foil or dishes on the hot surface as they will cause damage to the hob.
4. Easy-Do Cleaner Conditioner is the current recommended cleaner for use on the ceramic hob. As substitute or replacement cleaners become available, they will be recommended and obtainable either in addition to or instead of the current cleaner.
5. Cleaner Conditioner is for the ceramic hob only and must not be used as a general, all purpose cleaner.

CLEANING THE GRILL

It is essential to keep the underside of the removable vitreous enamel grill deflector absolutely clean. After grilling, thorough cleaning of the surface with a soap impregnated steel wool pad is advised. The grill pan grid should be washed using hot soapy water and a soft cloth. Dishwasher cleaning is not recommended.

The deflector can be removed by opening the grill compartment door. Clean the grill pan in a similar manner.

When replacing the grill deflector make sure it is in position immediately above the grill element, with the front lip down.

CLEANING THE SECOND OVEN

To minimise oven soilage we advise cooking at the temperatures and shelf positions recommended. 'Stay-Clean' panels may have been fitted to this oven and instructions for cleaning these are given in the section 'Care of Stay-Clean'.

If any spillage drops onto the vitreous enamel base, normal oven cleaners may be used to remove it.

The oven shelf if heavily soiled will wipe clean if first soaked in hot soapy water. Oven shelves can also be washed in the dishwasher.

CLEANING THE MAIN OVEN

If 'Stay-Clean' panels have been fitted to this oven, instructions for cleaning these panels are given under 'Care of Stay Clean'.

Vitreous enamel may be cleaned using normal oven cleaners.

Oven shelves if heavily soiled will wipe clean if first soaked in hot soapy water. They can also be washed in the dishwasher.

NOTE:

If aerosol cleaners are used on any part of the cooker the manufacturer's instructions must be followed, and it is recommended that all parts are well rinsed afterwards.

Aerosol cleaners must not be used on 'Stay-Clean' liners, and must not be allowed to come into contact with the elements as they may cause damage.

STAY-CLEAN LINERS
(where fitted)

CARE OF STAY-CLEAN

Cleaning of the 'Stay-Clean' surface is initiated by an inclusion of special oxides in the enamel; these are activated when the temperature of the oven is raised, and aided by oxygen, result in the soilage i.e. food splatter and grease being destroyed. The linings clean themselves during normal roasting and baking.

As cleaning may be improved by exposure to a higher temperature, it may be necessasry to run the oven at maximum temperature for an hour or two per week. The 'Stay-Clean' panels should not be immersed in water and manual cleaning is not advisable. Do not use soap impregnated steel wool pads, aerosol cleaners, or any abrasive cleaners as these may damage the surface of the panels. Slight discolouration may occur in time, together with polishing of the surface finish by the oven shelves but this will not affect the cleaning properties of the panels.

In order to ensure that the liners retain their Stay-Clean properties and give years of excellent service, it may be worthwhile understanding the following points:-

COOKING

To minimise oven soilage:

1. Cook at the recommended temperatures. Higher temperatures during roasting will increase soilage. Try cooking at lower temperatures for an increased length of time, you will save energy and often the joint is more tender.
2. Use minimal, if any, extra cooking oil or fat when roasting meat; potatoes only require brushing with fat before cooking. Extra fat in the oven during roasting will increase splashing and soilage.
3. It is not necessary to add water to the meat tin when roasting. The water and the fat juices from the joint create excessive splattering during cooking - even at normal temperatures as well as causing condensation.
4. Covering joints during cooking will also prevent splashings onto the interior panels; removing the covering for the last 20-30 minutes will allow extra browning if required. Some large joints and turkeys especially will benefit by this method of cooking, allowing the joint to cook through before the outside is over-browned.
5. Do use (where supplied) the trivet in the roasting tin. During roasting, the fat from the joint will be contained beneath the trivet and therefore prevent it from splattering onto the Stay-Clean liners.

CLEANING

1. The linings will clean themselves during normal roasting and baking. It is important to ensure that a build up of soilage does not occur as excessive soilage can prevent the Stay-Clean properties of the catalytic enamel from working.
2. After roasting, always check the Stay-Clean liners for soilage. If baking between roasts, this will assist in the cleaning of the liners.
3. As cleaning is improved by exposure to a higher temperature, it may be necessary to run the oven at maximum temperature for an hour or two per week or after each roast.

OVEN COOKING CHART

The oven temperatures are intended as a guide only. It may be necessary to increase or decrease the temperature by 10°C to suit individual preferences and requirements.

Note:
Shelf positions are counted from the bottom of the oven

	MAIN FAN OVEN		SECOND OVEN	
Food	**Shelf Positions**	**Cooking Temp °C**	**Shelf Positions**	**Cooking Temp °C**
Biscuits		170-190	2	180-190
Bread		210-220	Base	210-220
Casseroles		130-140	Base	130-140
Cakes: Small and Queen		160-170	1	180-190
Sponges		160-170	1	160-170
Madeira	Shelf positions are	140-150	1	140-150
Rich Fruit	not critical, but	130-140	Base	130-140
Christmas	ensure that oven	130-140	1	130-140
Meringues	shelves are evenly	90-100	1	90-100
Fish	spaced when more	170-190	1	170-180
Fruit Pies and Crumbles	than one is in use.	190-200	1	190-200
Milk Puddings		140-150	1	140-150
Pastry: Choux				
Shortcrust		Depending	Depending	
Flaky		on dish	on dish	
Puff				
Plate Tarts		180	1	190-200
Scones		220-230	1	230-240
Roasting: Meat and Poultry		170-180	Base or 1	170-180

INSTRUCTIONS FOR COOKING A COMPLETE MEAL IN THE FAN OVEN

Many people today like to cook meat at comparatively low temperatures. When these lower temperatures are used the joint is often more tender; also there is very little splashing of fat onto the oven interior during cooking. When a 'Full Meal' including in a joint, roast potatoes, fruit pie and Yorkshire Pudding is required, cooking times may vary slightly according to the thickness of the joint and how 'well done' one likes the meat and potatoes etc. Slight temperature adjustment may be necessary. We hope this will prove to be a useful guide to your new cooker.

ROAST BEEF, ROAST POTATOES, YORKSHIRE PUDDING, APPLE PIE		
Preparation		
Beef	1½kg (3lb)	Arrange on trivet in roasting tin or in the roasting tin.
Potatoes	600g (1½lb)	Brush with melted fat or oil, sprinkle with salt and arrange around joint.
Yorkshire Pudding	250ml (½pt) pouring batter	Mix together 100g (4oz) plain flour and a pinch of salt. Gradually mix in a beaten egg and 250ml (½pt) milk until smooth
Apple Pie	300g (12oz) 1kg (2lb)	Shortcrust pastry. Prepared fruit. Sugar to taste. Place fruit and sugar in 1 litre (2pt) oval pie dish and cover the fruit with rolled out pastry.
Cooking Pre-heat oven to 170°C		
Arrange Beef, Potatoes and Apple Pie in the oven as follows:		
Beef and Potatoes		Shelf position 1
Apple Pie		Shelf Position 4
Cook for approximately 45 minutes. Remove pie and raise temperature to 220°C. Yorkshire Pudding: Heat 25g (1oz) lard in a 23cm (9in) square tin for approximately 5 minutes on shelf position 4. Pour in batter. Cook for 40 minutes approximately.		
Total cooking time approximately: 1 hour 30 minutes		

These instructions are a guide only and should be altered to suit individual requirements. If the joint is preferred very well cooked we suggest allowing an extra 15-30 minutes cooking time after removing the pie and before cooking the Yorkshire pudding.

CUSTOMER SERVICE CENTRES

The Electricity Boards are responsible for the servicing of cookers sold by their own outlets. The telephone numbers can be found in the telephone directory.

Service for cookers bought from other outlets can be obtained by calling the nearest Service Centre on the number given below.

The areas are defined by Postcode for easy reference.

ABERDEEN IV, KW, AB, DD, PH	0224 696569	Electrolux Service 8 Cornhill Arcade, Cornhill Drive, Aberdeen AB2 5UT
ALTHAM SK, M, BL, OL, BB	0282 74621/ 74622/74623/ 74624	Electrolux Service 19 Altham Lane, Altham, Accrington, Lancs. BB5 5XY
BELFAST BT	0232 746591	Electrolux Service Unit C3, Edenderry Ind. Est., 326 Crumlin Road, Belfast BT14 7EE
BIRMINGHAM DY, ST, TF, WR, WS, WV, B, SY	021 358 7076/ 358 5051	Electrolux Service 8 Lammermoor Avenue, Great Barr, Birmingham B43 6ET
BRIGHTON BN, RH	0273 694341	Electrolux Service 31 Bristol Gardens, Kemptown, Brighton BN2 5JR
BRISTOL BS, BA, SN, TA,	0272 211876	Electrolux Service 3 Waring House, Redcliffe Hill, Bristol BS1 6TB
CANVEY ISLAND RM, CM, SS, CO, IG	01 443 3464	Electrolux Service, "Enfield Centre" 2-4 Sandhurst, Kings Road, Canvey Island SS1 0QY
CARDIFF SA, LD, HR, NP, CF	0222 460131	Electrolux Service Guardian Industrial Estate, Clydesmuir Road, Tremorfa, Cardiff CF2 2QS
EDINBURGH KY, EH, TD, FK	031 557 8383	Electrolux Service 33B Haddington Place, Leith Walk, Edinburgh EH7 4AG
GATESHEAD NE, CA, DL, TS, DH, SR	091 493 2025	Electrolux Service Suite 3, Saltwell House, Lobley Hill Road Gateshead NE8 4DD
GLASGOW DG, KA, ML, PA, G,	041 647 4381	Electrolux Service 20 Cunningham Road, Clyde Estate, Rutherglen Glasgow G73 1PP
LEEDS DN, HU, YO, HG, HX WF, LS, S, HD, BD	0532 608511	Electrolux Service 64-66 Cross Gates Road, Leeds LS15 7NN
LEICESTER LE, DE, NG, LN, CV, PE	0533 515131	Electrolux Service 10-12 Buckminster Road, Leicester LE3 9AR

LONDON NORTH EC, WC, NW, EN, E, N, W	081 443 3464	Electrolux Service Ducks Lees Lane, Brimsdown Industrial Estate, Enfield, Middlesex EN3 7XD
LONDON SOUTH (BECKENHAM) SE, SM, CR, BR, SW1-20	081 658 9069	Electrolux Service 127 Croydon Road, Beckenham, Kent BR3 3RA
LONDON WEST (PARK ROYAL) HA, WD, TW, AL, CB, UB, LU, MK, SG	081 965 9699	Electrolux Service 842 Coronation Road, Park Royal, London NW10 7QA
LIVERPOOL CW, CH, LL, WA, WN, PR, FY, L, LA	051 254 1724	Electrolux Service Unit 1, Honey's Green Lane, West Derby, Liverpool L12 9JR
NEWTON ABBOT TR, PL, TQ, EX	0626 65909	Electrolux Service 2nd Floor, 7 Bridge House, Courtenay Street, Newton Abbot TQ12 2QS
NORWICH NR, IP	0603 667017	Electrolux Service 1 Malthouse Lane, Norwich, Norfolk NR2 1SC
OXFORD GL, OX, NN, HP, SL, RG	0993 704411	Electrolux Service Suite 3, Windrush Court, 56A High Street, Witney OX8 6BL
PORTSMOUTH BH, SP, DT, PO, SO, SP, KT, GU	0705 667411	Electrolux Service Limberline Road, Hilsea, Portsmouth PO3 5JJ
TONBRIDGE TN, DA, ME, CT	0732 357722	Electrolux Service 61-63 High Street, Tonbridge TN9 1SD

The responsibility for service is maintained at a local level and therefore any problems related to service should be addressed to the Customer Service Centre in your area. Telephone lines are busy at peak periods (i.e. Monday morning) so if possible avoid these times. In the event of continued problems at a local level contact the Customer Care Centre as detailed.

Tricity Bendix Limited
55–59 High Street, Broxbourne, Herts. EN10 7HJ. Tel: 0992 469080 March 1990

HELP US TO HELP YOU

Please determine your type of enquiry before writing or telephoning:

1. **SERVICE**

   In the event of your appliance requiring service, Tricity Bendix Domestic Appliances have an arrangement with Electrolux Group Service.

   Before calling out an Engineer, please ensure you have read the details under the heading 'Service Check', and have the model number and purchase date to hand. The telephone number and address for service is detailed on the list headed 'Customer Service Centres'.

   PLEASE NOTE that all enquiries concerning service should be addressed to your local Customer Service Centre.

2. **CUSTOMER RELATIONS DEPARTMENT**

   FOR GENERAL ENQUIRIES concerning your Tricity or Bendix appliance, or further information on Cookers, Microwaves, Refrigeration or Home Laundry equipment you are invited to contact our Customer Relations Department.

   We have fully trained Home Economists and Advisors just a telephone call away who can provide product information and brochures.

   Do not hesitate to contact us by letter or telephone as follows:

   Tricity Customer Relations Department
   Tricity Domestic Appliances Limited
   Tricity Bendix House
   55–59 High Road
   Broxbourne
   Herts EN10 7HJ
   Tel: 0992 469080

BEFORE CALLING A SERVICE ENGINEER

We strongly recommend that you carry out the following checks on your appliance before calling a Service Engineer. It may be that the problem is a simple one which you can solve yourself without the expense of a Service Call. If our Service Engineer finds that the problem is one of those listed below, you will be charged for the call whether or not the appliance is under guarantee.

PROBLEM	SOLUTION
The cooker does not work.	*i) Check the main cooker fuse is working.* *ii) Check that it is switched on at the control panel.* *iii) Check that the oven is set for manual operation. See instructions.*
The grill does not work.	*i) Follow the steps above.* *ii) Check that the second oven control is at 'off' position.*
The grill cuts out after being used for a period of time.	*i) Check that if, after being allowed to cool, the grill is now operating normally.*
The timer control does not work.	*i) Check that the Operating Instructions are being followed, particularly when setting an automatic programme and returning the cooker to manual operation after automatic use.*
The oven(s) indicator light(s) do not come on and the oven(s) do not heat up.	*i) Check that the oven is set for manual operation and is not left on automatic setting.*
The oven temperature appears to be too high or too low.	*i) Check that the temperatures recommended in this Instruction Book are being followed. Be prepared to adjust the temperature up or down by 10°C to achieve the result you want.*
The oven is not cooking evenly.	*i) Check that the appliance is level. See installation instructions.* *ii) Check that the correct temperature is being used. (See recommendations in instructions)*
The oven fan is noisy.	*i) Check that the appliance is level. See installation instructions.*
The hotplates are slow to boil.	*i) Check that the recommended saucepans are being used. See instructions.*
The hotplates simmer inadequately.	*i) Check that the recommended saucepans are being used.*
The ceramic glass is stained or discoloured.	*i) Check that you have followed all the recommended steps for cleaning in these instructions.*

RATING PLATE

The rating plate is situated on the plinth near the base of the cooker. It gives the MODEL AND SERIAL NUMBER, which should be quoted in any communication or if the service department is contacted.

It is advisable to make a note of these below and keep for reference before the appliance is installed.

MAKE AND MODEL NO.	SERIAL NO.	DATE OF PURCHASE
1568 . 1583 1548		

This handbook is accurate at the date of printing but will be superseded, and should be disregarded if specifications or appearance are changed in the interests of continued improvement.

Tricity Bendix Ltd
Tricity Bendix House, 55–59 High Road, Broxbourne, Herts EN10 7HJ

1588/962/300